

A BOOK OF RECIPES

— COMPILED AND PUBLISHED BY —

WOMAN'S BIBLE CLASS OF SIMPSON M. E. CHURCH



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PREFACE

In issuing this book, we believe that it will be found what we have endeavored to make it a guide for young housekeepers, and a trusted friend to those more experienced.

It has been a labor of love, and we have sought for excellence, rather than a great number of recipes, and have given only those that are simple, practical and useful.

The kindly manner in which the proposed issuance of our book was greeted, and the generous assistance rendered, has encouraged us to earnest efforts. We wish to thank every one who, in any way, made it possible for The Woman's Bible Class of Simpson M. E. Church to issue this book.

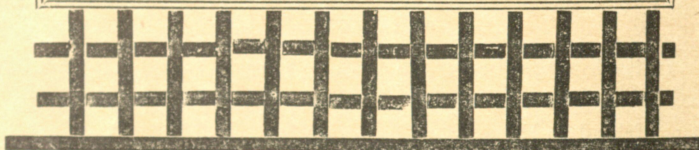
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WHAT TO COOK AND HOW TO COOK IT

SOUPS

Cream Tomato Soup

Stew a can of tomatoes, chopping with a spoon until very fine. Before taking from the fire stir in a scant teaspoon soda; strain into a bowl. Have a quart of milk (half cream is better) on the fire; when it is boiling hot, pour in the strained tomatoes; season with salt, pepper and a lump of butter; add a nice, smooth thickening until soup is as thick as desired. Let come to a boil and serve.—Mrs. Sanderson.

For the lightest biscuit use "Solite" Baking Powder.

Vegetable Soup

Take good sized soup bone also piece of soup meat, cover with four quarts of water and let boil slowly for two hours; skim, then add one potato cut fine, one tablespoonful rice, three large tomatoes, one onion, a little cabbage cut fine, and salt and pepper to taste. Boil another hour, then serve.—Mrs Jennie Davis.

Oyster Soup

Pour one quart of milk into a pan, season with salt and pepper to taste, let it come to a boil; then add one quart of oysters and a piece of butter about the size of an egg; let it boil up once, then remove from the fire immediately—serve. If desired, a teacup of rolled cracker crumbs may be added.—Mrs Alice Bearman.

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Green Pea Soup

One quart each of green peas, sweet milk and water, one tablespoon flour, two tablespoons butter. Boil the peas till tender, stir the flour into the butter, stir this smoothly into the boiling peas, adding salt and pepper to taste. Heat the milk to boiling point, then pour it into the thickened water, stirring well. Let boil about three minutes, add more salt and serve.—Mrs. Jennie F. Carter, Oaks, Pa.

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Bouillon

The word bouillon means broth and this soup is a beef broth, highly seasoned with salt, pepper, herbs and cloves, using onion and carrot, if desired. Put the beef and bones in cold water in a sauce pan. Let it simmer four or five hours, or until reduced to two-thirds of original quantity. Strain, season and serve hot.

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FISH AND OYSTERS

Baked Fish

Let the fish remain in cold water, slightly salted, for an hour before time to cook it; place it in a dripping pan with a little hot water in it, and bake in a hot oven; just before it is done, butter it well on top and brown nicely. The time of baking depends upon the size of the fish; a small fish will bake in about half an hour. Serve with a sauce which is made from the gravy in the dripping pan, thickened with brown flour, moistened with a little cold water. Flavor with the juice of a lemon.—Mrs. E. W. Ludlow.

Baked White Fish

Fill the fish with a stuffing of fine bread crumbs and a little butter; sew up the fish, sprinkle with butter, pepper and salt, dredge with flour, and bake one hour, basting often. Serve with egg sauce.—Mrs. W. J. Sanderson.

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Baked Red Snapper

Dip the fish quickly in boiling water; remove and scrape the black skin and rinse in cold water; put into a stew pan and cover with boiling water; add one tablespoonful of vinegar, one tablespoonful of salt and a slice of onion; simmer until soft and tender; then drain off all water and remove skin and bones flake; with a fork into small pieces and sprinkle with salt and pepper; melt one tablespoonful of butter, and add one of flour well mixed with one-fourth tablespoonful of white pepper and one-half tablespoonful of salt; when smooth add one and one-half cupfuls of milk; beat until smooth; butter a baking dish; put a layer of fish on the bottom and pour over it a layer of sauce and so on until all the ingredients are used; melt one-fourth cupful of butter, moisten a cupful of fine bread crumbs, and spread over the top; bake a light brown.

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LOBSTER SALAD

To one can of lobster (star brand) add one-third as much celery; mix well and marinate with vinegar; place on ice until ready to serve. Have ready carefully arranged lettuce leaves on salad plates, and place a large spoonful of salad in the center of each plate, with one or two teaspoonsful of mayonnaise dressing on top.

SALMON SALAD

One can of salmon; pour off all the oil and juice; pick up fine, taking out all the skin and bones. Three or four hard-boiled eggs; chop the whites fine and mix with the fish; mash the yolks while warm with one tablespoonful of butter, add the juice of one lemon, a little vinegar, one tablespoonful of sugar, salt and pepper, and mustard to taste; set in cool place. Do not mix all together until a short time before serving; wash lettuce, and leave in cold water until ready to mix salad (celery will do); with a sharp knife cut some lettuce fine, about one-third as much as salmon. Mix all the ingredients together, and serve on lettuce leaves with thin slice of lemon on each dish.—Mrs. E. W. Ludlow.

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CREAM DRESSING

For lettuce, asparagus, sliced tomatoes, potato salad, etc., can use any good made up mayonnaise, or if any one makes their own, they can add to two tablespoonfuls of mayonnaise, three tablespoonfuls of Carnation or Pet cream, one-fourth teaspoonful of sweet paprika, one-fourth teaspoonful of sugar, pinch of salt, and last add one teaspoonful of Heinz Catsup. Sweeten to suit taste. This makes enough for four portions of any salad. Very tasty and adds much to any salad.—Mrs Frank Johnson.

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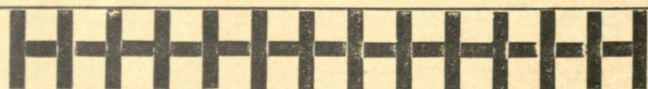
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MEXICAN SALAD

One-half dozen bell peppers, two onions, eight ripe tomatoes, mayonnaise; cut peppers, onions and tomatoes, salt and pepper to taste, then add mayonnaise.—Mrs. E. E. Cavaleri.

SAUCE TARTARE

To one-half cup of mayonnaise add one-half teaspoonful each of pickles, olives and parsley finely chopped, one-half small onion one-fourth teaspoonful of powdered Tarragon.—Mrs. W. J. Sanderson.

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SALAD TARTARE

Chop three olives, six cucumber pickles, one small onion, add mayonnaise.—Mrs. E. E. Cavaleri.

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MAYONNAISE DRESSING

Chill a bowl with ice water, empty, break in the yolks of two eggs, beat well, add teaspoonful of salt; add gradually one pint of Wesson oil with the juice of one-half lemon; beat till dressing is thick.—Mrs. E. E. Cavaleri.

SCRAMBLED EGGS

Five eggs, five tablespoonsful milk or cream, one tablespoonful butter. Garnish with parsley.

FRIED BACON FOR RELISH

Cut bacon very thin and have very cold. Fry on very hot frying pan. Drain on paper and serve on platter with eggs.

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ROLLED OMELET

Five or six eggs. Beat yellows alone, add one teaspoonful of corn starch in a cup of sweet milk, add salt. Mix together; add whites after being beaten to a stiff froth; mix some, not thoroughly, only a turn or two. Have your pan hot with some butter in it. Pour omelet in. Keep on top of stove until bottom is done. Put in oven until top is brown. Have plate warm. Slide omelet on plate and turn last half over the other so that the top part is really doubled in the middle.—Mrs. A. A. Thompson, Philadelphia, Pa.

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EGG OMELET

Beat eggs, add salt and pepper, then add a little sweet milk. Pour in frying pan and brown.—Mrs. E. E. Cavaleri.

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VEGETABLES

Cabbage A La Cauliflower

One cabbage, one tablespoonful butter, two eggs, one cup sweet milk, one tablespoonful of Orris Flour. Cut cabbage in quarters, remove the head portion; let stand in cold salt water one hour; cook in uncovered kettle boiling salt water 20 minutes, drain in colander. Melt butter, stir in flour and add milk and a little salt and pepper, boil 5 minutes; stir in the cabbage; put in buttered casserole, add two well beaten eggs; sprinkle with bread crumbs and grated cheese, bake in moderate oven until eggs are cooked.—Mrs J. G. Crews.

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Fried Egg Plant

Slice in half inch slices, pare and lay in cold salt water for one or two hours; then wipe dry, dip in beaten egg and cracker crumbs. Fry in hot fat to a nice brown.—Mrs. Wm. J. Sanderson.

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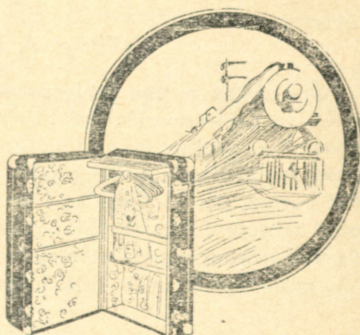
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Baked Sweet Potatoes

Boil with peelings on till done, peel and mash, add sugar to taste, cream enough to make potatoes soft. Flavor with vanilla; beat two or three eggs and add to this. Put into greased pan and bake; when done, put marshmallows over top and brown lightly.—Mrs. E. E. Cavaleri.

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Baked Squash

Two squashes, one onion, one cup corn meal, one tablespoonful butter, two eggs, half cup milk, one teaspoonful "Solite" Baking Powder. Boil squash and onion in salt water until tender. Make a batter of half cup of milk, one cup corn meal, one teaspoonful "Solite" Baking Powder, two eggs (well beaten), with a little salt; stir in squash and onion and bake in casserole for twenty minutes.—Mrs. J. G. Crews.

Cold Slaw

One egg beaten, one teaspoonful of butter, mix in a very little water, then three tablespoonfuls of vinegar, a little salt, a tablespoonful of sugar. Boil. Add cream if desired. Pour over cabbage cold or while hot.—Mrs. George Donahower, Phoenixville, Pa.

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Baked Ham

Soak ham over night. When ready to boil cover with cold water and simmer (15 minutes to the pound) counting the time after the simmering begun. When the time is half up change the water, covering the ham with hot water to which has been added one pint of sweet cider, if cider is not to be gotten, dissolve two tablespoonfuls of brown sugar in one cup of vinegar and add to the water. When boiled take it from the water and as soon as cool enough to handle remove the skin and trim. Press two or three cloves in the fat side, rub thoroughly with mustard, then with brown sugar, put in baking pan, add to pan one cupful of stock, one tablespoonful of carrot, one cupful of cider, one tablespoonful of celery, one tablespoonful of onion, one cupful of liquor in which ham was boiled, one sprig of parsley. Bake one hour in moderate oven. Baste every ten minutes as it browns quickly. When the time is up uncover the pan and pour over the ham one cupful of cider or substitute and let it brown delicately.—Mrs. John Mees.

Pepper Jam

Remove seeds from six large sweet red peppers; put through food chopper; sprinkle with salt and let stand three or four hours. Drain, rinse and put in sauce pan with one cup of vinegar and one and half cups sugar. Boil gently or until it shows a tendency to jelly. Pour in jelly glasses. Serve as relish or sandwich filling.—Mrs. E. E. Powell, Lawtey, Fla.

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Hamburg Steak

One pound of chopped beef, one cup of bread (wet), one tablespoonful of chopped onions, two tablespoonsful of butter, salt and pepper to taste; mix well together, make in cakes, and fry in nice drippings.—Mrs. Alice Bearman.

Beef Loaf

Two pounds of beef, half pound pork, four eggs, one large onion, four medium sized potatoes, pepper and salt to taste. If necessary add a little cream. Boil potatoes and mash them, add the other ingredients, mix well. Mold in a loaf. Bake, basting often.—Mrs. Thomas.

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Creole Sauce

One pound link sausage, one and half cups of tomatoes mashed up, one large onion chopped fine, half teaspoonful of sugar, salt and pepper. Stick sausage with fork; put in skillet with two cups of water, boil until it begins to fry. Put in onion, cook to light brown, put in tomatoes and sugar and season. Let simmer for twenty minutes.—Mrs. A. S. Green.

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Swiss Steak

Get a cheap cut of steak, two pounds. Cut into pieces; pound flour into both sides of steak with a meat pounder or edge of plate until well filled with flour. Brown quickly in hot skillet, season with salt and pepper. Cover steak with hot water; put lid on skillet; turn fire low and steam for one hour.—Mrs. M. K. Miller, 5609 Sixth Ave, S.

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FRENCH CREAM

Two cups granulated sugar, one tablespoonful glucose, one cup boiling water. Stir the mixture thoroughly until all the glucose is dissolved; cover the kettle and boil rapidly until done. Test it by dropping a little in some ice water. If it can be gathered from the bottom in a soft ball, it may be taken from the fire and set to cool in a dry place. When cool beat with a wooden spoon until it becomes creamy. Then put on a bread board and knead it like dough. If you can not obtain the glucose use one-eighth of teaspoonful of cream tartar instead. This is the foundation of all the cream candies.

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Creamed Dates

Select nice smooth dates cut lengthwise and remove the stones. Take a small piece of cream, roll into a long narrow strip and place in the opening in the date, pressing the date a little to retain the candy in place.

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Nut Fudge

Take three cups of sugar. Dissolve two cups in one cup of milk with small lump of butter. Let it boil for two or three minutes; then it off the fire, put one cup sugar in a real hot vessel. Let it melt, stirring all the time. Pour scorched sugar into the other very slowly; stir very rapidly. Boil till it hardens in water. Put your nuts in and beat till it creams; then pour out on buttered plates.

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HAM AND POTATOES

Two pounds ham, cut in small pieces; put ham on stove with butter and a teaspoonful of sugar; put in layers of ham and fresh sliced potatoes, sprinkling over each layer flour and pepper, but no salt. One-fourth cupful water, add hot milk till nearly covered.—Mrs. T. E. Burt, Spirit Lake, Iowa.

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CHICKEN CROQUETTES

Mince chicken enough to make two cups full, add salt and pepper to taste; one cup of broth in which chicken was cooked, three eggs, one tablespoonful melted butter; mold in shape; dip in eggs (beaten), and roll in cracker crumbs. Fry in boiling lard.—Mrs. E. E. Cavaleri.

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Chicken Croquettes No 2

One-half pound chicken chopped very fine; add one teaspoonful of salt a little pepper one teaspoonful of chopped parsley and a few drops of onion juice; add one-half pint of thick cream sauce, made of one tablespoonful of butter and two tablespoonsful of flour; melt the butter and stir in the flour; when thoroughly mixed add one-half pint of hot milk; when cold, mix with the chicken, roll in shape, dip each in beaten egg, then in bread crumbs and fry in hot lard.—Nora B. Sanderson.

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CREAMED CHICKEN

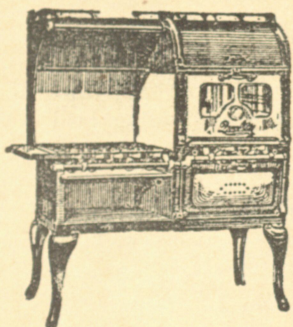
Cook chicken until tender; cool and cut into dice or small pieces. Add two cups of diced chicken to one cup of well seasoned cream sauce. Serve very hot on toast or in pattie shells.—Mrs. W. J. Sanderson.

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CHICKEN SALAD

Select a nice young hen; boil until tender; remove the meat from the bones and cut (with scissors) into small pieces, not fine, adding a third the quantity of celery. Salt and pepper to taste. Add to a half a coffee-cupful of vinegar two tablespoonsful of melted butter, pour over the chicken and celery and mix well. Set aside in cool place until ready to serve; then stir into it mayonnaise dressing, leaving a portion on top. Garnish with slices of hard-boiled egg and parsley. Capers scattered over the top is an improvement, both as to appearance and flavor.—Mrs Jennie F. Carter, Phoenixville, Pa.

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Boil two chickens until tender; carefully remove all bones, chop fine, season to taste with salt, pepper and butter, pour in enough of the liquid boiled in to make moist; press in a mould, and when cold turn out and slice. The above is very nice for lunches.—Mrs. Sanderson.

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Slaw

Small cabbage, one cup butter milk, half cup vinegar, one teaspoonful of sugar, half teaspoonful salt, little pepper, half sweet pepper. Cut cabbage in quarters, shave with sharp knife in long shivers, put in dish, sprinkle sugar, salt and pepper over, let butter melt and vinegar come to a boil; add cabbage, and cut up pepper adding last. Let cool and put on ice; beat an egg; add a little hot milk and vinegar to it, then stir in boiling milk before adding cabbage.—Mrs. J. D. Hagan.

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Canned Beans

Two gallons of beans, three quarts of water, one pint of vinegar, one cup of sugar. Cook one hour and seal.—Mrs. M. C. Thomas.

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Corn Chowder

Four slices of bacon, two small onions, one can corn or four ears of fresh corn, four cups of ray Irish potatoes, ne egg, one cup of sweet milk. Fry onions and bacon a light brown. Put this in baking pan; put layer of potatoes, sliced very thin, then corn, till all are used. Pour over this half cup water, salt and pepper to taste. Bake till potatoes are tender; add milk with the egg beaten in; return to oven and brown.—Mrs. E. E. Cavaleri.

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Potato Croquettes

Mash potatoes with little milk. Butter in potatoes. Season with salt, pepper and onion piece,, nutmeg, if desired; one egg. Dip in cracker dust and egg. Fry in deep fat.—Mrs. G. L. R. Thompson, Wilmington, Del.

Potato Balls in Butter

Cut one quart potatoes in balls or blocks. Boil three minutes. Drain and turn into double boiler, with salt and peper and three tablespoonsful butter. Let stand until absorbed with butter, shaking occasionally.

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Fried Oysters

Drain nice large oysters. Have ready beaten eggs and craker crumbs (rolled very fine), season with salt and pepper; dip the oysters first in the egg, then in the crumbs, in the egg and crumbs once more; then drop in hot lard. Let fry until a nice brown. Serve immediately.—Mrs. Wm. J. Sanderson.

Escalloped Oysters

Crush and roll several handfuls of crackers, put a layer in the bottom of a buttered pan, next a layer of oysters; sprinkle with salt and pepper, and lay bits of butter upon them; then add another layer of crumbs and so on until the dish is full. Let the top layer be of crumbs thicker than the rest; moisten with the juice left from oysters, put in the oven, and when they commence to cook pour rich cream over the top.—Mrs Alice Bearman.

Escalloped Oysters No. 2

Butter a baking dish and line with cracker crumbs (not too fine); then put a layer of fresh oysters; continue to put alternate layers of oysters and cracker crumbs till the dish is filled, having a layer of cracker crumbs on top. Dot each layer of crumbs with butter, pepper and salt. Moisten with milk before putting in oven. Bake 20 minutes.—Mrs. Wm. J. Sanderson.

Oyster Pie

One quart oysters, six boiled Irish potatoes, eight hard boiled eggs; put in layers alternating with dots of butter, also a sprinkle of flour over each layer. Cover almost with milk or half milk and half water. Bake one hour. Make crust like rich biscuit dough. Put bottom and top crust.—Mrs. Jennie Stapleton.

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Oyster Sauce

One pint of oysters cut fine, boiled for five minutes in their own liquor; one cup of sweet milk; one tablespoon of butter rubbed smooth in one teaspoonful of "Orris" flour; salt and pepper; serve with turkey.—Mrs. C. P. Watson.

Oyster Cocktail

Allow eight bluepoints to each; serve and season with three-fourth tablespoon of lemon juice, one-half tablespoon tomato catsup, three drops Tobasco sauce, a little grated horse radish, and salt and pepper to taste. Chill thoroughly and arrange in cocktail glasses; then garnish with red and green peppers cut in fancy shapes.—Mrs. W. J. Sanderson.

Creamed Steam Oysters

Take a lump of butter the size of a hen's egg; melt in a skillet and add a tablespoonful of flour; when it begins to brown add a pint of rich milk. Let it come to a boil; empty half can of oysters into a steamer, and place over a pot of boiling water until the edges begin to curl; then place on nicely browned slices of toast on a meat platter, and pour cream sauce over whole.

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Oyster Patties

Line small patty-pans with puff paste and bake a light brown; when done, fill with stewed oysters. The patties should be served and eaten as soon as prepared as the gravy soaking in the pastry will make it moist and heavy.—Mrs W. J. Sanderson.

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MEATS

Veal Loaf

Two and one-half pounds of veal, one-half pound of ham, ground fine; one small onion cut very fine; one cup of bread or cracker crumbs, one-half teaspoonful of pepper, one-half teaspoonful of cloves, one-half teaspoonful of all-spice, two eggs, salt to taste. Beat all together and roll into a loaf. Bake in moderate oven two and one-half hours. Baste often.—Miss Jennie F. Carter, Oaks, Pa.

Ham Loaf

One pound round steak, one pound smoked ham; grind and add one and three-quarter cups bread crumbs, one-quarter teaspoonful of pepper; one-quarter teaspoonful cinnamon, one teaspoonful of salt, rind and juice of one lemon, two eggs; mix all; pack in baking dish and cover with boiling water. Bake One and one-half hours. Eat with tomato sauce.—Mrs. B. B. Van Steenberg, Spirit Lake, Iowa.

Salmon Loaf

Drain a can of salmon, chop or break fine, and add the beaten yolke of three eggs, half a cupful of bread crumbs, two tablespoonsful of melted butter, salt and pepper, a little chopped parsley (parsley should be growing in every kitchen window), and lastly the beaten whites of the eggs. Bake in a buttered pan for half an hour. Before serving, pour over it the following dressing: One cup of rich milk added to the juice of the salmon, one tablespoonful of butter and the same of flour. Cook for ten minutes.—Mrs Jennie Davis.

Pot Roast

A most delicious pot roast may be made by putting about four pounds of beef (steak, roast or a nice boiling piece), into an ordinary bean pot, after previously rubbing the meat with salt and one-half cup of flour. Then fill the pot within two inches of top with boiling water. Cover and bake in the oven for three and a half or four hours, replenishing once with water if necessary. This allows no escape of "goodness" from the meat, and is so easily done that it makes a fine meat for ironing day or "house cleaning time." When the meat is removed from the pot, the gravy is all made, too, as the flour on meat will have thickened the broth sufficiently. Chicken and lamb may be treated in the same way, with the same delightful results.—Mrs. Robert Donahower.

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Veal Loaf

Four pounds of chopped veal, eight square crackers, two eggs, one tablespoonful of salt, one tablespoonful of pepper, a piece of butter size of a walnut; mix the above together and put in a pan and bake one hour and a half.—Mrs Watson.

Potatoes With Sausage

Pare medium sized potatoes, make a hole in the center of each with an apple corer, and place in a cased sausage or fill cavity with sausage meat. Place in greased pan and bake, basting occasionally with fat from sausage.—Mrs. A. S. Green.

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Meat Loaf

Boil till perfectly done one pound of rump roast or one pound of round steak. Chop fine, add salt and pepper to suit taste; add one cup bread crumbs, small bay leaf pulverized, one egg; moisten with gravy that meat was cooked in. Make in a loaf; put slices of breakfast bacon over loaf. Bake in a moderate oven forty-five minutes.—Mrs. C. R. Johnson.

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Corn Pudding

Two cups grated corn, two eggs beaten separately, half cup of milk, half teaspoonful of salt, sprinkle with pepper. Bake in buttered dish 20 to 30 minutes in moderate oven or until custard sets.—Mrs. G. L. R. Thompson, Wilmington, Del.

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Hot Slaw

One small hard head of cabbage, one tablespoonful of butter, four tablespoonsful of milk, one egg, half cup of vinegar, one-fourth cup of water, half teaspoonful of sugar, salt and pepper. Slice cabbage very thin, add salt and pepper; melt butter, add vinegar, milk egg (well beaten), sugar and water; let come to boiling point; add cabbage and cook 15 to 20 minutes.—Mrs. J. G. Crews.

Stuffed Peppers

Cut off top of peppers and make filling of corn, tomatoes and finely chopped ham; cook till nearly done, stuff peppers and set in oven till peppers are tender.

Saratoga Potatoes

Pare and slice the potatoes on a slaw cutter into cold water, wash them thoroughly and drain, spread between the fold of a clean cloth. Rub and pat until dry. Fry a few at a time in boiling fat. Eat as you take them out. Serve hot.—Nora B. Sanderson.

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Plain Light Bread

One quart of luke warm water, one cake of Fleischmann's yeast dissolved in one-half cup of warm water, one heaping teaspoonful of salt, one tablespoonful of lard, one tablespoonful of sugar, and enough "Orris" flour to mould into loaves; put the salt, sugar, lard and yeast into the water; stir in Orris flour enough to make stiff as for batter cakes; let rise in warm place until light. Then stir in Orris flour until stiff enough to take out on the board and knead; knead about twenty minutes or until smooth and fine grained; cover and let rise until double its bulk; cut it down and mould into loaves; cover and let rise again to the top of the pans; bake in moderate oven nearly one hour.—Mrs. Sanderson.

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Peanut Bread

Two cups Orris flour, two teaspoonsful Solite Baking powder, one teaspoonful salt, one cup peanut butter, one cup milk, half cup sugar, two eggs. Sift flour, baking powder and salt in bowl; add peanut butter and sugar and mix well. Beat eggs and milk together; add flour, mix well; put in greased loaf pan and bake in a moderate oven 30 or 35 minutes.—Mrs. M. C. Thomas.

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Brown Bread

One cup of corn meal, one cup Orris flour, one-third cup of molasses, one cup sour milk, one-third teaspoonful of ginger one and a half teaspoonsful of soda, one-third teaspoonful of salt, one cup of raisins. Steam three hours.—Mrs. M. C. Thomas.

Brown Bread No. 2

Use one cup brown sugar, two cups of Orris flour, two cups Graham flour, two cups of sour milk, two scant level teaspoonsful of soda, one teaspoonful of salt, one tablespoonful of lard, two cups raisins. Mix and bake one hour. This makes two small loaves.

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Brown Bread

Mix together two cups Graham flour, one cup cornmeal, two cups buttermilk, one cup molasses, one level teaspoonful of soda, two teaspoonsful salt and some nuts and raisins. Bake in round tins.

Boston Brown Bread

One cup of whole wheat flour, two-third cup unbolted corn meal, one-fourth cup of oatmeal, one teaspoonful of soda, one-half cup of raisins, one-half cup dark syrup. Mix with sour milk to a stiff batter. Put in a one pound coffee can well buttered. Close tightly; put in a gallon boiler, with enough water to stead bread in can. Steam three hours.—Mrs Rosa Woods.

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Dinner Rolls

Scald one cup of milk. Dissolve one cup of Fleischmann's yeast and one tablespoonful of sugar in the milk when cooled. Add one and a half cups of Orris flour (sifted). Beat until smooth; add white of one egg well beaten; add two tablespoonsful of melted lard or butter; add one and a half cups of Orris flour (sifted), more if needed, half teaspoonful of salt with last of Orris flour. Knead lightly and let stand about two hours. Mould into small rolls, place in greased pans; let rise for half an hour or until light. Bake 10 minutes in hot oven.—Mrs. G. L. R. Thompson, Wilmington, Del.

Biscuits

Two cups milk, two teaspoonsful Solite baking powder, one teaspoonful of salt, two heaping tablespoonsful of lard, Orris flour. Sift Solite baking powder with about two cups of Orris flour; chop lard into flour with knife; add salt and milk; knead into soft dough; roll thin; cut small biscuit; bake quickly. Sour milk may be used with scant half a teaspoonful soda for each cup.—Mrs. Grace E. Wadsworth.

Whole Wheat Bread (Inexpensive)

One-half cup molasses, two small teaspoonsful of soda, half cup sour milk, one teaspoonful of salt. Stir stiff with whole wheat flour and bake slowly.—Mrs. S. M. Blake

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Whole Wheat Muffins

Two cups of whole wheat flour, half teaspoonful of soda, half teaspoonful of salt, one tablespoonful of sugar, two tablespoonsful of butter, one cup raisins. Mix with sour milk. Drop in hot buttered muffin pans. Bake in hot oven.—Mrs. Rosa Woods.

Corn Bread

Mix one pint corn meal, one egg, one scant pint of buttermilk, one teaspoonful soda and one teaspoonful salt. Bake in corn stick moulds or as muffins. Mash all lumps out of soda and have spoon scant level full.

Bran Bread

Mix half cup of sugar, one tablespoonful butter, one cup of **Orris** flour, two cups bran, half cup raisins, one cup sweet milk, two teaspoonfuls of **Solite** baking powder, one egg, half teaspoonful salt. Bake 30 to 45 minutes, depending upon temperature of oven. Instead of sweet milk, sour milk or buttermilk may be used, if half of baking powder is omitted and one teaspoonful of soda is substituted.

Corn Pone

Three cups of meal, three cups of sweet milk, two eggs, half teaspoonful of soda, one level spoonful of salt, one teaspoonful of sugar, three-fourths cup buttermilk. Scald sweet milk, add salt and stir into meal to a smooth batter; let cool a few minutes; beat eggs and sugar together and stir in batter; then add soda to buttermilk and stir in last, making a thin batter. Put tablespoonful of lard in iron skillet, heat, pour in batter and cook in hot stove.—Mrs. J. D. Hagan.

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Lady Baltimore Cake

One cup butter, two cups sugar, one cup milk, one teaspoonful flavoring, three cups **Orris** flour, three level teaspoonsful **Solite** baking powder, seven whites of eggs. Cream butter and sugar; sift flour and mix with creamed butter, add milk and flavoring, a pinch of salt. Stir one hour. Beat whites of eggs until stiff; add baking powder and fold into batter.

Filling

Three cups granulated sugar, one cup boiling water, three whites of eggs, one cup nut meats, one cup raisins and dates, one cup candied pineapple, figs and cherries. Dissolve sugar in water, boil without stirring until syrup spins a thread; pour upon beaten whites of eggs, beating constantly all the time; continue beating until icing is stiff; then add fruit and nut meats and spread upon cake.—Mrs. J. G. Crews.

Raisin Cake

Two eggs, one-fourth cup of butter, three-fourth cup of sugar, one and three-fourths cup of **Orris** flour, one teaspoonful of cinnamon, one teaspoonful allspice, one teaspoonful nutmeg, one package raisins, (boil 20 minutes); pour off half cup raisin water; put one teaspoonful of soda in raisin water; cream sugar and butter, then add beaten eggs; then gradually add raisin water and flour until you use all; then put in spices. Flour raisins well before you put them in. Add raisins last. Bake slowly.—Mrs. M. C. Thomas.

Nut Cake

One cup of sugar, half cup of butter, half cup of milk, two eggs, one teaspoonful of Solite baking powder, half pint of black walnuts, one and a half cups of Orris flour. Bake in moderate oven. Double for large cake.—Mrs Alice Bearman.

Sponge Cake

Four eggs, one cup of sugar, one cup of Orris flour, one teaspoonful of Solite baking powder. Bake in slow oven or fireless cooker.—Mrs. S. M. Blake.

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Flakey Pastry

Half cup of lard, one-fourth cup boiling water, one teaspoonful salt. Pour boiling water on lard and salt, add Orris flour slowly; make very soft dough; roll thin without much handling.—Mrs Grace E. Wadsworth.

Lemon Pie (Fine)

Three eggs, two lemons, two cups of sugar, two cups boiling water, four heaping teaspoonsful corn starch, three pinches of salt. Bring the water to a boil, stir slowly the corn starch mixed with a little cold water; cook slowly for five minutes, remove from fire and add the well beaten yolks, stir thoroughly; add salt, sugar, lemon juice and grated rinds. Divide into two previously baked shells and cover over with meringue, made of egg whites and six tablespoonsful of sugar. Brown meringue in slow oven.—Mrs. Grace E. Wadsworth.

Cheese Cake Pie

Four eggs beat in sugar until egg is thick, half cup of butter, one cup of sweet milk, two tablespoonsful sifted corn meal, flavor. Bake on rich crust. This is an old Virginia recipe and is fine.—Mrs. S. M. Blake, Fulton Springs.

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Green Tomatoes For Pies

Seven pounds of green tomatoes, three pounds of brown sugar, one cup of vinegar, two small lemons. Pare and cut in small pieces. Boil sugar and tomatoes; when about half done, add vinegar and lemons. Boil a long while. Seal in glass jars.—Miss Jennie F. Carter, Oaks, Pa.

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Sour Cream Pie

Seed and chop fine one cup of raisins with three-fourths cup of sugar, one egg well beaten, one cup of sour cream or milk, nutmeg, cinnamon and cloves. Bake in two crusts.—Mrs. Jennie Stapleton.

Lemon Meringue

Crust—One cup **Orris** flour, two tablespoonsful of lard, three tablespoonsful of water.

Custard—One cup of sugar, yolkes of two eggs; mix; add one cup of boiling water. When boiling add one heaping tablespoonful of corn starch mixed in a little cold water. When cool add pinch of salt the rind and juice of one lemon. Let custard cool while baking crust. Fill crust with custard. Beat whites stiff and add a little powdered sugar. Cover custard and brown in oven.—Mrs. W. J. Sanderson.

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Shoe Fly Pie

One cup of New Orleans molasses, one teaspoonful of soda, one cup of boiling water.

Crumbs—Three cups of **Orris** flour, one and a half cups of granulated sugar, half cup of butter.—Mrs. Rettinger, Birdsboro, Pa.

Caramel Pie

One cup of granulated sugar, half cup of butter; beat to a cream. Three eggs beaten separately, one cup of blue plum preserves. Season with vanilla. Bake in one crust.—Mrs. W. J. Sanderson.

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Banana Short Pie

One banana, five apples, two teaspoonsful vanilla, one egg, one cup sugar (scant), one and half cups sweet milk, one tablespoonful of butter, one tablespoonful of flour. Chip apples fine. Cut bananas fine; put in a bowl; sprinkle a pinch of salt over them and a teaspoonful of vanilla. Let stand. Boil sweet milk; stir eggs, sugar, butter and flour till creams; add a little hot milk, stir; then half of milk. Let the other half of milk be boiling; stir the mixture in, stir till thick. Roll out a piece of biscuit dough. Bake in pie plate, greased first with lard then with butter. Bake in hot oven, and then brown. Let cool a bit; put in apples and banana. Cover with sauce, let cool and then serve.—Mrs. J. D. Hagan.

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Lemon Custard

Three egg yolkes, one cup sugar (scant), grated rind of one lemon, one tablespoonful of flour, one tablespoonful of butteer, one cup of sweet milk. Beat yolks and sugar, flour and butter, lemon rind and a few drops of juice, stir well; add milk last. Bake in plain biscuit crust. Frosting—Whip eggs, when stiff add teaspoonful of sugar and whip again. Put two tablespoonsful of sugar in cup and stir in the lemon juice; add to whites and whip together well; heap on custard; brown slowly.—Mrs. J. D. Hagan.

Lemon Custard (Two Small Custards)

Beat yolks of three eggs; add one and a half cups of sugar, one tablespoonful of flour, a pinch of salt, the rind and juice of two lemons. Beat all together well; add one pint of milk, stir it in well. Beat whites and add to mixture, stirring in well without beating. Put in unbaked crust. Bake in rather slow oven so custard will thicken. Place brown paper on top rack of oven above custard to keep it from browning too fast.—Mrs. Alice Bearman.

Rhubarb Or Cherry Custard

Cut rhubarb into small pieces. Scald for one instant. Drain and place in crust.

Custard—Yolk of one egg, one cup of sugar, one tablespoonful of Orris flour, two tablespoonsful of water. Spread over rhubarb. Bake. When pie is done spread meringue on top and brown in oven.—Mrs. George W. Donahower, Phoenixville, Pa.

Orange Custard

Grate two oranges, squeeze juice of same, about half cup of water to wash orange from grater. Add two cups of sugar and yolks of three eggs, small lump of butter; dissolve three heaping tablespoonsful of corn starch in a little cold water, add to the mixture; add two tea cups of boiling water; stir until it boils. Let cool. Put in baked crust. Beat whites stiff; add enough sugar and vanilla to taste. Put on top of the custard and brown oven.—Mrs. M. K. Miller.

Pumpkin Custard

One quart of milk, four eggs, lump of butter browned, one pint of pumpkin, two tablespoonsful of Orris flour, one cup of sugar.—Mrs. John G. Kugler, Duncannon, Pa.

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Buttermilk Custard Pie

One and a half cups of sugar, half cup of butter, one pint buttermilk, half teaspoonful soda, half cup Orris flour, four eggs, juice of one lemon. Cream butter and sugar, add eggs, beaten light, separately; add flour and juice of lemon. Dissolve soda in buttermilk and add to above mixture. Make a thin pastry and line pie tin. Pour in mixture and bake until thick like jelly and golden brown.—Mrs. George J. Mills.

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Grape Fruit Pie

One cup sugar, two tablespoonful corn starch, grated rind of half a lemon, juice of half grape fruit, yolks of two eggs, one tablespoonful of butter, one cup of hot water. Mix all ingredients, adding hot water last. Stir briskly and cook in double boiler about five minutes after it sets. Pour in pie crust which has been baked, cover with white of an egg beaten stiff to which a teaspoonful of sugar has been added. Brown in quick oven.—Mrs. George J. Mills.

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Caramel Pie

One cup of sugar, half cup of butter. Beat to a cream. Five eggs beaten separately, one cup of blue plum preserves. Season with vanilla. Bake on brown crust. No top crust.—Mrs. C. P. Watson.

Molasses Custard

One cup each of molasses, sugar and sweet milk; three eggs, two tablespoonsful of flour. Flavor with vanilla or ginger. After lining pans with pastry, put bits of butter about.—Mrs. G. B. Tarant.

Butterscotch Pie

One cup of dark brown sugar, two heaping tablespoonsful of flour, two eggs (save whites for top), one and one-fourth cups of boiling water, one teaspoonful vanilla, large piece of butter size of an egg.—Mrs. Jennie Davis.

Pineapple Short Cake

Three eggs, beaten separately, one cup sugar, one cup **Orris** flour, one tablespoonful hot water, one teaspoonful vanilla, one teaspoonful **Solite** baking powder. Beat yolks light, mix in the sugar, then the hot water and vanilla; add flour and fold in the beaten whites last. Bake in two small layers in slow oven.

Filling—One small can grated pineapple, half cup of sugar, one tablespoonful of corn starch. Mix sugar and corn starch into pineapple and cook, stirring constantly until clear and thick. When cool spread between the cakes. At serving time pile whipped cream thick on top.—Mrs. W. J. Sanderson.

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Plum Pudding

One cup suet, one cup raisins, one cup currants, half cup water, half cup of brown sugar, one teaspoonful of soda, one tablespoonful of New Orleans molasses, one egg, **Orris** flour to stiffen. Steam three hours.—Mrs. J. G. Kugler, Duncannon, Pa.

Tapioca Pudding

Six tablespoonsful tapioca, one quart milk, bring to boil; when dissolved, add butter size of a walnut, two eggs beaten, sugar to taste. Bake in buttered dish 45 minutes. Serve with whipped cream or any sauce.—Mrs. Jennie Davis.

Baltimore Plum Pudding

One cup molasses, one cup sweet milk, half cup of butter, one cup chopped raisins, one cup currants, one half cup of citron, three and a half cups of **Orris** flour, one teaspoonful of soda, one egg, one teaspoonful of cinnamon, one teaspoonful of mace or nutmeg. Heat molasses, while hot put in butter and soda. Steam four hours.

Thanksgiving Pudding (Fine)

One-half cup butter (creamed), one cup of sugar, one cup of sweet milk, two eggs, two and a half cups of **Orris** flour, one heaping teaspoonful of **Solite** baking powder, half teaspoonful of allspice, half teaspoonful of nutmeg, one heaping cup of fruit rubbed thoroughly with flour and added last. Put in greased and floured vessel and steam three hours. Serve either hard or liquid sauce with this pudding.—Mrs. S. M. Blake.

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Tapioca Cream Pudding

Soften three tablespoonsful of Pearl Tapioca in water over night. Scald on quart of milk, add tapioca and cook until tapioca is clear. Beat yolks of two or three eggs, add three-fourth cup of sugar and a little cold milk. Stir this in the boiling milk and cook for four or five minutes. Add a pinch of salt and half teaspoonful of vanilla and coconut if desired (about half of a cup). Pour into a deep dish and cook with meringue.

Meringue—Beat the whites of the eggs, add half a cup of powdered sugar, put on top of pudding. Brown in slow oven.—Miss J. Elizabeth Thompson, Philadelphia, Pa.

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Prune Pudding

One pound prunes; stew very sweet with sugar. Seed prunes, take knife and chop fine. Whites of four eggs beaten to a stiff froth with two tablespoonsful of granulated sugar. Reserve part to put on top. Stir the rest in prunes and bake twenty minutes in a moderate oven. Take out. Spread remaining whites on top and brown. Serve with plain or whipped cream.—Mrs. William J. Sanderson.

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Cherry Pudding

Two cups **Orris** flour, two teaspoonsful of **Solite** baking powder, one cup of milk, two tablespoonsful of butter, one cup sugar, two eggs, about two quarts of cherries. Mix as for a cake. Stir in cherries. Bake in flat pan in moderately hot oven. Serve with any favorite sauce.—Miss Jennie F. Carter, Oaks, Pa.

Suet Pudding

One cup chopped suet, one cup raisins, one cup molasses, one cup of sour milk, one and a half cups chopped apples, one teaspoonful soda, a little salt. Orrís flour. Steam three hours.—Mrs. Jennie Stapleton.

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Orange Cakes

Cream one-fourth cup of butter and add gradually, while beating constantly, one-half cup of sugar; then add the yolks of five eggs beaten until thick and lemon colored, and one teaspoonful of orange extract. Mix and sift seven-eighths cup of Orrís flour with one and one-half teaspoonsful of Solite baking powder, add alternately with one-fourth cup of sweet milk to first mixture. Bake in biscuit pan, and when cool cut in two inch squares. Cover sides and top with orange frosting, and roll side in shreaded cocoanut.

Orange Frosting—Mix one tablespoonful of orange juice, half teaspoonful of lemon juice and the grated rinds of one orange. Cover, let stand 30 minutes, and strain through a double thickness of cheese cloth. Add gradually to the yolk of one egg, slightly beaten, and when well blended, add confectioner's sugar until of the right consistency to spread.—Mrs. Sanderson.

Fruit Cake

One and three-fourth pounds of sugar, one pound butter, half pound of lard, one pound raisins, one pound of citron, one pound currants, half pound of figs, six eggs, one pint buttermilk, two teaspoonsful soda, one tablespoonful of all kind of spices, five cents worth of lemon and orange peel, Orrís flour enough to make stiff batter. Cook in moderate oven four hours.—Mrs. M. C. Thomas.

For the lightest biscuit use "Solite" Baking Powder.

Jam Layer Cake

Three eggs, one cup of sugar, three-fourths cup of butter, one cup of blackberry jam, two cups of Orrís flour, two teaspoonsful of soda in three tablespoonsful of sour milk, one teaspoonful each of nutmeg, cinnamon and cloves. Bake in three layers and fill with plain icing.—Mrs. Tarrant.

Lady Baltimore Cake

One-half cup butter (scant), one and a half cups granulated sugar sifted, one cup cold water, three even cups of **Orris** flour sifted three times before measuring, two rounded teaspoonsful of **Solite** baking powder, whites of four eggs. Cream butter and sugar; add one-third of the water with one-third of the flour (one cup), beat; add second cup of flour and beat, into last cup of flour sift the baking powder and add as others, then the rest of the water; then fold in the well beaten whites of eggs. Bake in three layers; put together with this filling:

Filling—Grind together half pound of figs, half pound of pecans or English walnut meats and one-fourth pound of raisins. Make a boiled icing of two cups granulated sugar, half cup of water, whites of two eggs. Boil sugar and water until it threads from spoon. Stir slowly into stiffly beaten whites. Beat to right consistency to spread. Leave out one-third, and into the balance stir nuts and fruit. Spread fruit icing between layers, and white icing on top.—Mrs. E. E. Powell.

For the lightest biscuit use "**Solite**" Baking Powder.

Marshmallow Cake

One cup butter, two cups sugar, three cups of **Orris** flour, two teaspoonsful of **Solite** baking powder, one cup of sweet milk, whites of six eggs. Cream butter and sugar, add milk and **Orris** flour; lastly eggs beaten stiff. Bake in 3 layers.

Filling—Two cups of sugar, one-half cup of boiling water. Let boil. Whites of two eggs beaten stiff. Put sixteen marshmallows in a slow oven to heat. When the syrup threads when poured from spoon pour over eggs and beat well; add marshmallows. Beat smooth and spread. (Excellent)—Mrs W. J. Sanderson.

Use, Dixie Club Coffee—"It's Just a Little Better."

Hickory Nut Cake

Cake same as for Marshmallow.

Filling—One cup sour cream, one cup sugar, one cup hickory nuts chopped fine. Boil all together, cool and spread between layers.

Sponge Cake

Beat the yolks of six eggs and two cups full of powdered sugar then add the beaten whites, add to this one cup of **Orris** flour, and ten tablespoonsful of boiling water; then another cup of **Orris** flour, two teaspoonsful of **Solite** baking powder, flavor and bake in a moderate oven.—Mrs E. E. Cavaleri.

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Spiced Mountain Cake

One-half cup butter, one cup sugar, one-half cup sweet milk, yolks of five eggs, whites of three eggs, one and a half cups **Orris** flour, one round teaspoonful of **Solite** baking powder, one teaspoonful cinnamon, one teaspoonful nutmeg.

To Mix—Cream butter and sugar, alternately add **Orris** flour (in which **Solite** baking powder has been added) with milk, then add well beaten eggs, and cinnamon and nutmeg. Bake in layers. put together with white boiled icing.—Mrs. W. I. Powell, Lawtey, Fla.

Use Dixie Club Coffee—"It's Just a Little Better."

Devil's Food Cake (Never Fails)

Two squares of Bakers chocolate, (bitter), one heaping cup of sugar, scant half cup of butter., one cup of sweet milk with a level teaspoonful of soda dissolved in it, one and two-thirds cups of **Orris** flour. Steam chocolate until it is melted, add sugar and butter, cream well, separate the whites and yolks of three eggs, keeping the whites for frosting and adding the yolks to above mixture; next, add half the milk, then flour and remainder of milk, thus insuring a smooth batter. Flavor with vanilla and bake in layers. For frosting boil one and a half cups of sugar in a little water till it threads, pour over the beaten whites, beating till cool.—Mrs Mercer Conner, Anniston, Ala.

Devil's Food. (Good)

For Custard—one cup grated chocolate, one cup brown sugar, one-half cup of sweet milk, yolk of one egg (beaten), cook and let cool.

Other Part—Cream one cup of brown sugar with one-half cup of butter, add yolks of two eggs well beaten, two cups of **Orris** flour, one-half cup of sweet milk, whites of two eggs beaten light, mix custard, then add teaspoonful of vanilla and one teaspoonful of soda in one-fourth cup of boiling water. Bake in loaf or layers and ice with white icing.—Mrs. W. I. Powell, Lawtey, Fla.

Ice Cream Cake

One cup butter, two cups sugar (fine granulated), one cup milk or water, three and a half cups **Orris** flour, two teaspoonsful **Solite** baking powder, whites of eight eggs. Cream butter and sugar until light, add alternately milk, flour, well sifted and whipped whites, a portion of each at a time until all is used, reserving about two tablespoonsful of the water in which dissolve the baking powder, which is added last, flavor with vanilla or almond extract. Bake in three layers and when cold put together with boiled icing flavored with vanilla or almond extract.—Mrs. W. E. Bryan, Ringgold, Ga.

For the lightest biscuit use "**Solite**" Baking Powder.

MEMORANDUMS

Economical Fruit Cake

Two eggs beaten light, two cups sugar, one cup butter, two cups strong black coffee, two cups **Orris** flour, one teaspoonful **Solite** baking powder. Fruit: one box **Attmores** mince meat, one box seeded raisins, one box crystalized cherries, one-half box dried figs, one cup citron or good firm preserves, one-half cup nut meats. Sift three cups **Orris** flour with one teaspoonful **Solite** baking powder and mix fruit thoroughly, then stir into batter. Grease paper in bottom of pan and bake very slowly 8 or 10 hours. Bake several weeks before wanted and keep covered with cloth wet with Welch's grape juice.—Mrs. Geo. J. Mills.

For the lightest biscuit use "**Solite**" Baking Powder.

Use Dixie Club Coffee—"It's Just a Little Better."

Fruit Cake No. 1. (Fine)

One lb. butter, one lb. sugar, cream together, two lbs. of raisins, two lbs. currants, one lb. almonds, 1 lb English walnuts, one-half lb. of citron, one and a quarter lbs. of **Orris** flour, one cup of blackberry jelly, three-fourths of a cup molasses, one doz. eggs, drop one in at a time, heaping teaspoonful of **Solite** baking powder, one teaspoonful of nutmeg, cinnamon and cloves, one cup of milk.

Fruit Cake No. 2. (Fine)

One lb. of **Orris** flour (sifted), one lb. of fresh butter, one lb. of powdered sugar, twelve eggs, two lbs. raisins, two lbs. currants, one lb. citron, two nutmegs, one tablespoonful powdered mace and cinnamon mixed, steeped in three-fourths cup of molasses, one tumbler of cream, one tumbler of blackberry or grape jelly, two lbs. of nuts, almonds and pecans after being picked out of shell.—Mrs Sanderson.

For the lightest biscuit use "**Solite**" Baking Powder.

(My Favorite Receipt)

Whites of seven eggs, two cups sugar, three cups flour, two-thirds cup sweet milk, two thirds cup butter, two teaspoonsful of **Solite** baking powder. Flavor to taste.—Mrs. S. M. Blake.

MEMORANDUMS

$\frac{1}{2}$ Cuk Butter
 1 " Sugar
 $\frac{1}{2}$ Cuk milk
 $\frac{1}{4}$ Cuk flour
 $\frac{1}{2}$ " Sifter flour.
 3 Eggs
 1 ~~large~~ teaspoon B. powder

Near Pound Cake

One cup butter, two cups sugar, one cup milk or water, three and a half cups of well sifted Orris flour, six eggs, two teaspoonsful of Solite baking powder, cream sugar and butter thoroughly, add unbeaten eggs one at a time, beating batter well after each egg is added, next use a small portion of the flour, then water and remainder of the flour alternately until all is used except a small quantity of the water, in which dissolve the baking powder, and add last. Flavor as desired. Bake in loaf cake pan, preferably one with tube. Line bottom of pan with one or more thicknesses of paper, then grease. Bake carefully in moderate oven. When cool ice bottom and sides with boiled icing.—Mrs. W. E. Bryan, Ringgold, Georgia.

Use Dixie Club Coffee—"It's Just a Little Better."

White Cake

One and a half cups of sugar, one cup of sweet milk, one cup corn starch, one and one-half cups of Orris flour, whites of six eggs, two teaspoonsful of Solite baking powder, two-thirds cup of butter.—Mrs. M. C. Thomas.

Use Dixie Club Coffee—"It's Just a Little Better."

Layer Sour Cream Cake

Three cups Orris flour, two cups brown sugar, two eggs, one teaspoonful of cinnamon, cloves and soda, one-half cup butter, one and one-half cups sour cream, one cup currants. Put together with boiled frosting. Mrs Geo. Frank, Spirit Lake, Iowa.

Delicate Cake

Three-fourths cup butter, one and three-fourths cups sugar, three cups Orris flour, well sifted, one cup water, two teaspoonsful Solite baking powder, cream butter and sugar until light, add the water and flour, then the whites beaten to a stiff froth, use flavor desired, add baking powder, dissolved in a small quantity of water. Bake in layers or one thick layer to be cut in blocks. If the latter is preferred cover with lemon or orange cheese filling then with white icing.—Mrs. W. E. Bryan, Ringgold, Ga.

For the lightest biscuit use "Solite" Baking Powder.

Apple Sauce Cake

Two cups of apple sauce, two cups sugar, one-half cup butter, one-half teaspoonful of cloves, one teaspoonful of cinnamon, one lb. of seeded raisins, two scant teaspoonsful of soda, three cups Orris flour, a pinch of salt.—Mrs Thompson.

Marshmallow Icing.

Two and one-half cupsful granulated sugar, whites of four eggs, one-half pound of marshmallows, eight tablespoonsful boiling water. Put the marshmallows in a covered bowl in a pan of boiling water. Let steam until dissolved. Boil sugar and water until it will form a soft lump in cold water. Have the eggs beaten very light, add sugar slowly, stirring all the time. When nearly cold add marshmallows. Stir until cold. Flavor to taste.—Mrs Sanderson.

For the lightest biscuit use "Solite" Baking Powder.

Delicious Filling for Cake

Stew gently one pound of dried apricots until soft, then press through colander, add one can grated pineapple, two cups sugar and cook to a thick marmalade. When cool spread between layers of either cup or white cake. Cover top layer with icing.—Mrs. W. E. Bryan, Ringgold, Ga.

Use Dixie Club Coffee—"It's Just a Little Better."

Country Caramel Cake

Cream one cup sugar and one-fourth lb. butter together. Use four eggs, beating one at a time into butter and sugar. Stir in one-half cup of water, add two cups Orris flour, stirring well. Melt table-spoonful of sugar in a pan as for caramel. Pour cup of boiling water on melted sugar and boil until all is melted. Add one-half cups sugar and boil a few minutes. Let cool. Add to cake. Cover and set over night. When ready to bake stir one heaping spoonful of Solite baking powder into one-half cup sweet milk. Add to butter and sugar and bake in three layers or loaf. Any filling will do.

Filling—Melt sugar as for cake, adding two cups of sugar to caramel. Let boil until it threads. Pour over the stiffly beaten whites of two eggs, beating all the time. Add one cup of nut meats while hot and a few drops of cream.—Mrs. J. D. Hagan.

For the lightest biscuit use "Solite" Baking Powder.

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Coffee Cake

Two cups sugar, one cup molasses, one cup butter, one cup cold coffee, one teaspoonful of cinnamon, cloves and nutmeg, one teaspoonful of soda, two cups raisins and nuts to suit taste, Oris flour to stiffen. Bake slowly.—Mrs. M. C. Thomas.

Almond Cake

One-half cup butter, one cup sugar, two-thirds cup milk, one and one-half cups Orris flour, one heaping teaspoonful of Solite baking powder, whites of four eggs beaten stiff, one-half teaspoonful of almond extract. Color a delicate pink with fruit coloring. Make a white boiled frosting and into it one and one-half cups chopped almonds.—Mrs Jennie Stapleton.

Use Dixie Club Coffee—"It's Just a Little Better."

Bread Cake

One full cup of bread sponge, two eggs, two cups of brown sugar, two-thirds cup butter, two-thirds cup of sour milk, one and one-half cups Orris flour, one cup of raisins, one tea spoonful soda, one teaspoonful cinnamon and nutmeg.—Mrs. B. B. Van Steenburg.

For the lightest biscuit use "Solite" Baking Powder.

Jelly Roll

Beat together one cup of granulated sugar and yolks of four eggs. Then add one cup of Orris flour and the beaten whites alternately. Bake in flat pan. Turn out on damp cloth. Spread quickly with jelly and roll.—Mrs. Belle P. Thompson.

Currant Cake

One tablespoonful of butter, one and one-half cups of sugar, two eggs beaten, one cup of sweet milk, one cup of currants sprinkled with flour, one and one-half teaspoonful of Solite baking powder, put in two cups of Orris flour.—Mrs. Mackin, Phila., Pa.

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Delicious Cakes

One cup of sugar, one-half cup of butter, two eggs, the yolks and whites beaten separately, one-half cup of milk, one and one-half cups of Orris flour, one teaspoonful of Solite baking powder. Flavor and bake in crescent shape tins.—Mrs. S. M. Blake, Fulton Springs Alabama.

Apple Sauce Cake

One cup sugar, one-half cup butter (creamed), one cup apple sauce, not sweetened, one teaspoonful soda, two scant cups of Orris flour, one cup raisins, spices, one egg, well beaten.—Mrs. B. B. Van Steenburg.

Angel's Food Cake

Whites of twelve eggs, beaten stiff, one and one-half tumblers of granulated sugar, one tumbler of Orris flour, two teaspoonsful of cream of tartar, one and one-half teaspoonsful of Solite baking powder. Sift flour with cream of tartar and baking powder four times. Add sugar to eggs and beat until very light. Stir in flour a little at a time and bake in loaf.—Mrs. Nora B. Sanderson.

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Lemon Crackers (Fine)

Three cups sugar, two eggs, one cup lard, one ounce of carbonate of ammonia dissolved in one pint of sweet milk. Flavor highly with oil of lemon or fresh lemons. A little salt is an improvement. Sufficient Orris flour to make stiff enough to roll. Cut in shapes and cook in quick oven.—Mrs. Sam Blake.

Sand Tarts

Heaping cup of butter, two cups sugar, five eggs. Flour to make stiff dough. Soften the butter and beat all together.—Mrs. William J. Sanderson.

For the lightest biscuit use "Solite" Baking Powder.

Walnut Cookies

Mix one pound brown sugar, three eggs, one cup of chopped nuts, and Orris flour to stiffen—probably two and one-half cups. Drop on greased pans about as big as an almond, not too close together. Try one or two to see if mixture is stiff enough. Do not take from pan until a little cool.—Mrs. A. A. Thompson, Phila., Pennsylvania.

Boston Cookies

Scant cup of butter, one and a half cup sugar, three eggs, three cups **Orris** flour, one teaspoonful soda in hot water, one teaspoonful **Solite** baking powder, one cup English walnuts, one and one-half cups raisins.—Mrs. B. B. Van Steenburg, Spirit Lake, Iowa.

Cookies

One cup butter, two cups sugar, one cup sour cream, three eggs, one teaspoonful of soda, one teaspoonful of **Solite** baking powder, one cup raisins, one teaspoonful of vanilla, six cups **orris** flour.—Mrs. Jennie Stapleton.

Cup Cakes

One cup sugar, one cup thick sour cream or one-half cream and one-half milk and a little butter, one egg, one and one-half cups of **Orris** flour, one level teaspoonful of soda and one level teaspoonful of **Solite** baking powder, pinch of salt, little nutmeg, one-half tea- of salt, little nutmeg, one-half teaspoonful lemon extract.—Mrs. A. B. Funk, Spirit Lake, Iowa.

For the lightest biscuit use "**Solite**" Baking Powder.

Hermits

Two cups of brown sugar, three-fourths cup butter, three eggs, one teaspoonful cinnamon, cloves and nutmeg, one teaspoonful of soda, dissolved in 3 tablespoonsful of water, one package of dates, one cup raisins, one cup walnut meats, nearly three cups of **Orris** flour.—Mrs. H. A. Miller, Spirit Lake, Iowa.

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Raisin Bread

Soak one cake of yeast in one-half cup luke warm water for one-half hour. Add three cups warm water and **Orris** flour enough to make a thick sponge. Let rise until light. Take two quarts of **Orris** flour, two cups of raisins, two cups sugar, two cups warm water, one teaspoonful salt, two tablespoonsful of lard, one table- spoonful of butter. Mix in sponge and let rise. Form into loaves. Let rise again and bake.—Mrs. W. J. Sanderson.

Ginger Cakes

One cup molasses, one-half cup lard, one-fourth cup sugar, one-half cup boiling water, a very scant tablespoonful of soda. Scald soda. A good teaspoonful of ginger, pinch of salt. **Orris** flour to stiffen so as to roll.—Mrs. Snyder, Holmesburg, Pa.

Cookies

One-half cup of butter, one cup white sugar, one-half cup of sweet milk, one egg, three teaspoonsful Solite baking powder, **Orris** flour to make stiff to roll.—Mrs Lumbar, Spirit Lake, Iowa.

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Fried Bread

Slice light bread (better when dry) and dip in egg that has been beaten very light. Season with salt or sugar. Fry in little butter.—Mrs. E. E. Cavaleri.

Doughnuts

One and one-half cups sugar, one and one-half cups sour milk, three eggs, three tablespoonsful melted butter, one teaspoonful of soda, one teaspoonful Solite baking powder, a little nutmeg, five cups of **Orris** flour.—Mrs. C. E. Rector, Spirit Lake, Iowa.

For the lightest biscuit use "Solite" Baking Powder.

Chocolate Doughnuts

Four tablespoonsful of butter or three tablespoonsful of shortening, one and one-fourth pounds sugar, two eggs, one and one-half squares of bitter chocolate, melted over hot water, one cup full sour milk, four cups of **Orris** flour (approximately), one teaspoonful baking soda, one-fourth teaspoonful salt, one-half teaspoonful of cinnamon, one teaspoonful of vanilla. Fat for frying. Cream butter and sugar. Add well beaten eggs. Add melted chocolate, sour milk and the **Orris** flour, sifted with the soda, salt and cinnamon. Add vanilla. Add more flour if necessary to make the dough of a consistency to be handled (but have as soft as possible). Place on a floured board and roll to one-third inch thickness. Shape with doughnut cutter and fry in deep fat. Drain on brown paper and sprinkle with powdered sugar.—Mrs. E. E. Powell, Lawtey, Fla.

Ginger Bread

One cup of brown sugar, one cup of butter and lard mixed. Mix well, Add two eggs. Mix well. One cup of New Orleans molasses. Mix well. one cup of sweet milk. Mix well. Two teaspoonsful of baking soda dissolved in a little hot water. Add to mixture. Three and one-half cups of **Orris** flour into which put one teaspoonful of cinnamon, one of allspice and two of ginger. Beat gradually into mixture.

Icing—Three tablespoonsful of cream, a little vanilla. Thicken with confectioner's sugar. Spread while warm.—Belle P. C. Thompson.

Doughnuts

One cup of sugar, one cup of milk, (sour milk is preferable as they will keep moist longer), two eggs, two tablespoonsful of melted snowdrift, one level teaspoonful of salt, a good dash of nutmeg. If sweetmilk is used two teaspoonsful of Solite baking powder added last. **Orris** flour enogh to roll. Cut with doughnut cutter. Drop in hot snowdrift until brown.—Mrs. M. C. Thomas.

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Batter Cakes

One egg beaten, one cup milk, one cup **Orris** flour, one-half teaspoonful of salt, one teaspoonful of Solite baking powder, one tablespoonful of sugar. Mix salt, sugar and powder in flour. Melt small piece of butter over hot water. Add to batter before flour.—Mrs. A. A. Thompson, Phila, Pa.

For the lightest biscuit use "**Solite**" Baking Powder.

Cheese Straws

Cheese straws are excellent with a green salad or with a cup of black coffee. A tested receipt for them consists of a cupful of prepared flour mixed with four tablespoonsful of grated cheese, a pinch of salt, a dash of cayenne pepper and the beaten yolk of an egg. Add enough rich milk to make a soft paste. Roll it out thin and cut in narrow strips about four inches long. Bake a delicate brown in a quick oven, brush over with a small paste brush dipped in the beaten white of an egg after taking from the oven, and then sift powdered cheese over each one and return to the oven for two or three seconds.—Miss Junie Carter.

Date Loaf

Let one pound of seeded dates stand in hot water until a little soft. Remove. Chop with one cup of walnut meats. Mix with one cup of granulated sugar, two tablespoonsful of butter, one egg, two and one-half cups Orris flour, pinch of salt and one teaspoonful of soda, dissolved in one cup of hot water. Put in large baking powder cans and bake slowly until done.

Angel Parfait (Fine)

One cup sugar dissolved in one-fourth cup water. Flavor. Pour over beaten whites of five eggs, beaten stiff. Add one quart of cream, whipped stiff. Pack in mould or freezer and let stand six hours.—Mrs. S. M. Blake.

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White Charlotte Russe

Whites of seven eggs, beaten to a stiff froth with one-half cup of sugar, (granulated). Take one-fourth of a box of gelatine. Cover with water and let stand for one-half hour, then add one-half pint of boiling water and when it begins to congeal add the eggs and a pint of whipped cream, into which has been beaten three-fourth of a cup of sugar. Flavor with vanilla.—Mrs. S. M. Blake.

To Wash Fancy Work

Dip a cloth in a lather of Ivory soap. Put on wrong side of fancy work. Wet a cloth and put on top of soapy cloth. Iron dry.

MISCELLANEOUS

Orange Marmalade

To every five oranges add one grape fruit and one lemon. Either grate the fruit or slice it on a slaw cutter, skins and all, being careful not to get any seeds in. Then to each pound of pulp add three pints of water. Let stand until next day. Then cook until tender. Let stand another twenty-four hours, then weigh all and to each pound of this add one pound of sugar and cook until thick like jam. Put in jars or jelly glasses—Miss Jennie F. Carter, Oaks, Pa.

Maple Syrup

Take six red corn cobs and put in three quarts of water. Boil down to one quart. Strain. Add three more quarts of water and five pounds of light brown sugar. Boil down to three quarts. Can not be told from genuine maple syrup.—Mrs. W. J. Sanderson.

Use Dixie Club Coffee—"It's Just a Little Better."

Quince Honey

Pare and grate five large quinces. Put five pounds granulated sugar in a graniteware kettle, add two cups boiling water and stir over the fire until sugar is dissolved, then add quinces. Cook eighteen minutes, turn into jelly glasses, cool and cover. If cooked too long the mixture has a reddish color; if cooked just enough, it has an amber color like honey. Use for bread or cracker sandwiches.—Mrs Sanderson.

Grape, Pear or Plum Butter

Boil fruit and crush through colander. Use about one-fourth apple sauce and three-fourths other fruit. One pound of sugar to one pound of mixture. Add spices, if desired, after butter is done. --Miss Jennie F. Carter, Oaks, Pa.

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Janie Green's Pickle Receipt

One peck of green tomatoes, one cup salt, one large head of celery, two cups brown sugar, 6 small onions, one tablespoonful each of white pepper, cinnamon, allspice and mustard, two quarts of good sharp vinegar. Chop the tomatoes in the salt and let stand over night. In the morning drain off the salt water, then chop the onions and celery. Mix the sugar, cinnamon and mustard. Put in the kettle a layer of onions, tomatoes, celery and allspice and so on until all is used. Then cover with vinegar. Cook slowly until tomatoes are soft. Cabbage and a quart of cucumbers may be used with the tomatoes. Grated horseradish gives a nice flavor. —Mrs. G. B. Tarrant.

Indian Relish

One large head of cabbage, one-fourth peck onions, one-half peck green tomatoes, one-half dozen green peppers, six tablespoonsful of ground mustard, six tablespoonsful of mustard seed, two tablespoonsful of celery seed, four tablespoonsful of salt, two teaspoonsful of black pepper and two cups of sugar. Grind all together and cover with vinegar. Boil one-half hour, seal in jars.—Mrs. A. A. Thompson, Philadelphia, Pa.

Chili Sauce

One dozen large ripe tomatoes, four green peppers, six onions, all chopped fine, one-half cup sugar, a few whole black peppers, one teaspoonful of whole mustard, one tablespoonful of cinnamon, one tablespoonful of ginger, two tablespoonsful of salt, twelve whole cloves, one-half teaspoonful of nutmeg, four cups vinegar. Boil until boiled down half.—Mrs. John Mees.

For the lightest biscuit use "Solite" Baking Powder.

Use Dixie Club Coffee—"It's Just a Little Better."

Pepper Relish

One dozen red peppers, one dozen green peppers, one dozen onions. Take from peppers all seeds, run all through food chopper. Pour boiling water over mixture. Let stand five minutes. Drain. Add one quart of vinegar, two and one-half cups of sugar, two oz. of mustard seed, two and one-half teaspoons of salt, cook one-half hour. Add more sugar or salt or both if needed. Place in air tight hot jars.—Mrs. G. L. R. Thompson, Wilmington, Del.

Tomato Catsup

One-half peck of ripe tomatoes, four onions, one teaspoonful of celery seeds, one tablespoonful of dry mustard, one of cloves, two of cinnamon, one of salt, one cup of sugar, four cups of vinegar. boil until thick, about one and one-half hours.—Mrs. W. J. Sanders-son.

Cucumber Pickles

Soak cucumbers over night in salt water. Then heat your vinegar. Put one cup sugar to half gallon of vinegar. Put cucumbers in jars. Pour hot vinegar over and seal.—Mrs. M. C. Thomas.

Grape Juice

Cover grapes with water. Boil until they crack open. When cool squeeze, not as close as for jelly. Take one pint of water to every quart of juice, sugar enough to taste. Boil enough to take off all scum. Seal air tight.—Miss Jennie F. Carter.

For the lightest biscuit use "Solite" Baking Powder.

Use Dixie Club Coffee—"It's Just a Little Better."

Water Melon Preserves

Peel off the rind and red part of melon. Cut in small pieces. Put in a vessel and cover with sugar. Let stand over night. In the morning put on and let boil in the juice they have formed until tender. Then remove preserves and boil juice down to the thickness of thick syrup. Put preserves back in syrup and heat. Flavor with lemon or pineapple. Seal in glass jars.—Nora B. Sanderson.

Lemon Butter

Two eggs, two cups sugar, two lemons grated, one cup of water, butter the size of a walnut. Boil. Thicken with one tablespoonful corn starch wet first with cold water.—Mrs. A. A. Thompson.

Use Dixie Club Coffee—"It's Just a Little Better."

For the lightest biscuit use "Solite" Baking Powder.

Sweet Pickle Peaches

Nine pounds of peaches (pared), three pounds of sugar, one pint of vinegar, two or three dozen whole cloves and a few sticks of cinnamon. Make syrup of sugar, vinegar and spices; boil peaches in syrup until tender; then cook syrup down until thick. Put peaches back in syrup, let come to a boil, then seal in jars.—Mrs. Nora B. Sanderson.

Candy

One cup of boiling water, two big cups of granulated sugar, butter size of an egg. Wash all milk out of butter with cold water. Put sugar and butter in boiling water. Shake occasionally but do not stir. Boil till strings. Pour on greased marble. Pull as hot as possible.—Mrs. A. A. Thompson.

Elderberry Wine

To one quart of berry juice add two quarts of water, three pounds of sugar. Bruise berries and squeeze through a cheese cloth bag, dissolve sugar in the cold water, add juice and mix well, pour into a cask or jug until it overflows; replenish daily until fermentation ceases, or the liquid stops singing, which will be from four to six weeks. Cover the cask with a cloth, set it loosely first day, tightening every day until it can be pounded in. Will be ready for use in about eight months, but is better after a year and keeps improving with age. Keep out enough juice to replenish, about one quart to five gallons.—Mrs. John Mees.

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Mince Meat

Five pounds neck of beef before boiling. Take equal parts of each beef, suet, apples and raisins, half pound citron, three pounds of brown sugar, one pound currants, one heaping tablespoonful each of cinnamon and cloves, one and a half cups of vinegar, nutmeg grated. In making pies take out the meat desired for one pie, add one teaspoonful of vanilla. If too thick add a little water. If necessary add more sugar. Vanilla and fresh nutmeg will give a wine flavor.—Mrs. W. J. Sanderson.

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